



## **PRIVATE DINING MENUS**

# COCKTAIL RECEPTION

## PASSED HORS D'OEUVRES

**25 Person Minimum**

*Choose Four Options  
up to one hour*

### **Sesame Crusted Tuna Skewers\***

*wasabi cream*

### **Crispy Tempura Shrimp**

*sweet and sour sauce*

### **Petite Crab Cakes**

*mustard horseradish aioli*

### **Bacon Wrapped Scallops**

*balsamic glaze*

### **Peppered Beef Filet\***

*horseradish, sourdough crouton*

### **Tomato Bruschetta**

*scallion, basil, garlic*

### **Salmon Poke**

*wonton crisp, spicy mayo*

### **Falafel**

*Baharat tzatziki, cucumber*

### **Crab Deviled Eggs**

## STATIONS

**25 Person Minimum**

*priced per person unless  
otherwise noted*

### **Shellfish Display\***

*freshly shucked & chilled oysters, clams, shrimp cocktail*

### **Oyster Display\***

*freshly shucked with classic accompaniments*

### **Sushi Display\***

*chef's selection of classic and specialty maki,  
wasabi, pickled ginger, soy sauce*

### **Shrimp Cocktail**

*cocktail sauce, lemon*

### **Mini Lobster Rolls** *traditional with mayo*

### **Cheese Board**

*imported & domestic selection of cheese,  
seasonal fruit, assorted crackers*

### **Vegetable Crudite**

*hummus and bleu cheese dips*

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# DINNER

## Signature Three Course

### *First Course*

*Choose One Option*

#### **New England Clam Chowder**

#### **Greek Salad**

*tomato, cucumber, feta, chickpeas, Kalamata olives,  
lemon-oregano vinaigrette*

### *Mains*

*Choose Three Options*

#### **Herb Crusted Salmon\***

*beurre rouge*

#### **Seared Gulf of Maine Scallops**

#### **Yellowfin Tuna Steak\***

*nori chili crusted*

#### **Double R Ranch Twin Filet Mignon\*** *\*additional \$10 per order*

*simply grilled*

#### **Herb Roasted Chicken**

*shiitake caper vinaigrette*

*Vegetarian Option Available Upon Request*

### *Sides*

*Choose Two Options*

**Herbed Rice Pilaf    Grilled Asparagus**  
**Roasted Broccoli    Whipped Sweet Potato**  
**Jasmine Rice**

### *Desserts*

*Choose One Option*

#### **Boston Cream Pie**

#### **Trio of Bon Bons**

*bite-size scoops of ice cream dipped in chocolate*

Pricing is subject to 11.5% state tax,  
18% suggested gratuity and 4% administrative fee  
Menu subject to change

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# DINNER

## Four Course

### *First Course*

*Choose One Option*

**New England Clam Chowder**

**Red Crab Hushpuppy**

### *Second Course*

*Choose One Option*

**Greek Salad**

*tomato, cucumber, feta, chickpeas, Kalamata olives,  
lemon-oregano vinaigrette*

**Classic Caesar Salad**

*romaine hearts, garlic croutons, shaved Romano, creamy dressing*

### *Mains*

*Choose Three Options*

**Legal's Signature Crab Cake Combo**

*lump crab cake, grilled shrimp, seared scallops, mustard sauce*

**Surf and Turf\***

*Double R Ranch twin filet mignon and the host's choice of seafood:  
grilled colossal shrimp | signature crab cake | seared sea scallops*

**New England Baked Haddock - Anna's Way**

*buttered crumbs, roasted tomato*

**Herb Crusted Salmon\***

*beurre rouge*

**Herb Roasted Chicken**

*shiitake caper vinaigrette*

*Vegetarian Option Available Upon Request*

### *Sides*

*Choose Two Options*

**Herbed Rice Pilaf    Grilled Asparagus**

**Roasted Broccoli    Whipped Sweet Potato**

**Jasmine Rice**

### *Desserts*

*Choose One Option*

**Cheesecake**

*seasonal topping*

**Trio of Bon Bons**

*bite-size scoops of ice cream dipped in chocolate*

**Boston Cream Pie**

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# DINNER

## Signature Four Course

### First Course

*Choose One Option*

**New England Clam Chowder    Red Crab Hushpuppy**

**Chef's Choice Passed Hors d'Oeuvres** *(30 Minutes)*

### Second Course

*Choose One Option*

#### **Greek Salad**

*tomato, cucumber, feta, chickpeas, Kalamata olives, lemon-oregano vinaigrette*

#### **Classic Caesar Salad**

*romaine hearts, garlic croutons, shaved Romano, creamy dressing*

### Mains

*Choose Three Options*

#### **Surf and Turf\***

*Double R Ranch twin filet mignon and the host's choice of seafood:  
grilled colossal shrimp | signature crab cake | seared sea scallops*

#### **Mediterranean Flounder**

*gremolata*

#### **Yellowfin Tuna Steak\***

*nori chili crusted*

#### **Herb Roasted Chicken**

*shiitake caper vinaigrette*

#### **1.5 lb. Steamed Lobster**

*from crisp, cold North Atlantic waters*

*Vegetarian Option Available Upon Request*

### Sides

*Choose Two Options*

**Herbed Rice Pilaf    Grilled Asparagus**

**Roasted Broccoli    Whipped Sweet Potato**

**Jasmine Rice**

### Desserts

*Choose Two Options*

**Key Lime Pie    Boston Cream Pie    Cheesecake**

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# LUNCH

## Three Course

### *First Course*

*Choose One Option*

#### **New England Clam Chowder**

##### **Classic Caesar Salad**

*romaine hearts, garlic croutons, shaved romano, creamy dressing*

### *Mains*

*Choose Three Options*

#### **Herb Crusted Salmon\***

*beurre rouge, winter vegetable medley*

#### **Grilled Chicken Caesar Salad**

*romaine hearts, garlic croutons, shaved Romano, creamy dressing*

#### **Legal's Signature Crab Cake**

*lump crab, mustard sauce, greens, apples, dried cranberry, apple Dijon vinaigrette*

#### **Half Pound Maine Lobster Roll** *\*additional \$15 per order*

*traditional with lemon mayo, served with French fries & coleslaw  
or served over a bed of mixed greens*

*Vegetarian Option Available Upon Request*

### *Dessert*

#### **Trio of Bon Bons**

*bite-size scoops of ice cream dipped in chocolate*

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# LUNCH

## Three Course

### *First Course*

*Choose One Option*

**New England Clam Chowder**

**Colossal Naked Shrimp Cocktail**

### *Mains*

*Choose Three Options*

**Half Pound Maine Lobster Roll** \*additional \$15 per order

*traditional with lemon mayo, served with French fries & coleslaw  
or served over a bed of mixed greens*

**Herb Crusted Salmon\***

*beurre rouge, winter vegetable medley*

**Herb Roasted Chicken**

*shiitake caper vinaigrette*

**Legal's Signature Crab Cake**

*lump crab, mustard sauce, greens, apples, dried cranberry, apple Dijon vinaigrette*

*Vegetarian Option Available Upon Request*

### *Desserts*

*Choose One Option*

**Boston Cream Pie**

**Cheesecake**

*seasonal topping*

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